

DECEMBER 2013

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# epicure

life's refinements

WINNER OF FOOD  
WRITER OF THE YEAR  
—WORLD GOURMET SERIES  
AWARDS OF EXCELLENCE 2013

BEST FEATURE ON  
WINE-TASTING  
EXCELLENCE AWARD &  
BEST USE OF TYPOGRAPHY  
GOLD AWARD—ASTAN  
PUBLISHING AWARDS 2013

★

## HAVE YOURSELF A *Merry* ASIAN-INSPIRED *Christmas*

★ SPICY SEXY DISHES:  
SAMBAL RIBS, CHILLI  
MANGO PANNA COTTA,  
TOM YUM ROAST  
CHICKEN AND 18 WINES  
TO MATCH

★ HOW CHEFS  
REINVENT BEEF  
CASSEROLE,  
ROAST LAMB AND  
TURKEY

*Plus*  
★ Stunning  
gifts for  
him &

★ 8 luxe food ha

*Destination for*  
★ The English coast  
charm of Norfolk

*Win!* Mayer Dolce Cake Maker  
and Kenwood kMix Blenders  
worth over \$1,400



010-115005



## UNDERRATED GEMS

### NUVATA DI TRINORO ROSSO TOSCANA IGT 2008

Nuvata di Trinoro focuses on making Super Tuscans or Bordeaux-style blends. The Rosso Toscana 2008 blends Cabernet Franc, Merlot, Cabernet Sauvignon, and Petit Verdot to form a delicious, luscious quaff with a peculiar scent of wet leaves and a round, inviting texture. Serve this blind to your friends and watch the Bordeaux fans swoon. \$272. *Corney & Barrow*. Tel: 6809 3900

### HEINRICH BLAUFRÄNKISCH ALTER BERG 2009

It wasn't long ago that drinkers were trying to wrap their tongue around the word 'Blaufränkisch', an Austrian grape whose taste is a combination of a spicy Zinfandel, a tannic Cabernet Sauvignon and an earthy Pinot Noir. Today, it is the cool star everyone wants to meet at a party. Get cosy with this piquant Heinrich Blaufränkisch Alter Berg 2009. \$110. *Wein & Vin*. Tel: 9009 3827

### ZYMÈ LA MATTONARA AMARONE RISERVA 2001

Here's one for fans of full-bodied Italian quaffs. Cult winemaker Celestino Gaspari's La Mattonara Amarone Riserva 2001, which is aged for nine years in wood, is a rich fusion of dark chocolate, vanilla, white flowers and currants with lots of smooth textures. With only 1,500 bottles available, this Amarone is a collector's prize. \$410. *Angra Wine & Spirit*. Tel: 6532 7791

### CHATEAU MUSAR WHITE 1989

This white wine is oft-overlooked, which is quite a pity as it's more approachable (to newcomers of Lebanese wines) than the renowned winery's reds, whose medicinal and green aromas can be an acquired taste. The Chateau Musar white's blend of Obaideh and Merwah grapes forms a citrusy and creamy ambrosia with a touch of spice. \$210. *Pinnacle Wine & Spirits*. Tel: 6266 1068

## 18 WINES

THE FESTIVE SEASON CALLS FOR SOME SPECIAL WINES. WE RAIDED THE CELLARS TO PICK THE BEST AMBROSIAS THAT DESERVE TO BE PART OF YOUR PARTY.

# TO SPLURGE ON

## ICONS IN THE MAKING

### RUDOLF FÜRST CENTGRAFENBERG SPÄTBURGUNDER GG 2007

Franken-based Weingut Rudolf Fürst is definitely one of the names to watch as Spätburgunders (the German name for Pinot Noirs) continue to gather more attention alongside their Burgundian neighbours. The sandstone-layered Centgrafenberg—Fürst's best vineyard—imparts a complex, velvety quality to this elegant wine. \$225. *Wein & Vin*. Tel: 9009 3827

### TORBRECK THE LAIRD 2006

One of the highlights of our trip to Barossa Valley's Torbreck winery two years ago was the chance to taste this absolutely stunning top-end Shiraz. Made from fruit from the historical Gnadenfrei vineyard in Marananga and aged for three years in thick Dominique Laurent barrels, The Laird is Aussie Shiraz at its most majestic and opulent. \$1,192. *Culina Dempsey*. Tel: 6474 7338

### THE ROLLAND COLLECTION CHÂTEAU LE BON PASTEUR 2005 AOC POMEROL

Wine consultant and winemaker Michel Rolland makes many excellent wines, but if you have to pick one that represents the best of his meticulous attention to detail and respect for *terroir*, it's his impressive mocha-lined Merlot Cabernet blend from Château Le Bon Pasteur in Pomerol. \$258. *Top Wines*. Tel: 6468 3866

### LA GERLA BRUNELLO DI MONTALCINO RISERVA GLI ANGELI DOCG 2004

La Gerla's owner, Sergio Rossi, gave up his advertising job to establish this small wine estate in Montalcino. Rossi's Riserva gli Angeli 2004 vintage is a homage to the Tuscan land he loves—warm, rich, smooth and graced by a fragrant minty aroma. We are putting our chips on La Gerla to be one of Montalcino's biggest stars in the future. \$240. *Top Wines*. Tel: 6468 3866

### THIBAUT LIGER-BELAIR RICHEBOURG GRAND CRU 2007

Don't trust Thibault Liger-Belair to give a short speech about biodynamic winemaking during a wine dinner—the affable Nuits-Saint-George-based winemaker can go on all day. For a quicker way to understand his passion, open a bottle of his Richebourg Grand Cru 2007, and let the gorgeous notes of raspberries, plum, wet earth, vanilla and soy sink into your memory. \$422.65. *Vinum Fine Wines*. Tel: 6735 4700